

# RIVERSIDE TEPPANYAKI



## SPRING SEAFOOD AND WAGYU DELUXE

165.0 pp

### Edamame and Miyamizu

*to prepare your tastebuds, start with steamed and salted soya bean pods with a glass of dry Miyamizu sake*

### Flaming Number One Special

*crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce*

### Cauliflower soup

*full bodied demitasse of soup made in-house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream*

### Carpaccio scallop

*sliced Hokkaido scallop seared with olive oil and dressed with wasabi pepper sauce*

### Hot mushroom salad

*selection of fresh mushrooms grilled on the teppan with either seaweed butter or soy, served on fresh greens*

### Citrus sake sorbet

*to cleanse the palate*

### Seafood selection

*Queensland black tiger prawn, Atlantic salmon and slipper lobster, all seared and seasoned to perfection, served with dipping sauces*

### Garlic or steamed rice with red and white miso soup

*Akitakomachi premium rice cooked Japanese style or with garlic on the teppan, with Kobe's housemade red and white miso soup*

### Wagyu roll

*razor thin slices of Master Kobe Pure Blood wagyu AA9+, teppan seared and rolled with asparagus, carrot and spinach, finished with butter, soy and brandy*

### Crepe Suzette

*teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato*